



TM

BLUE AGAVE CLUB

“alta cocina mexicana”

LUNCH MENU

About our Menu...Our rice & beans are vegetarian. We have never used trans fats nor MSG. We use canola & olive oils in our cooking. We use biodegradable & recyclable take-out containers. If you are not completely satisfied with your food or service, **PLEASE** tell us “in the moment” so we can make things right. Our staff, our children and we eat here **EVERYDAY** and hope you will too!

Botanas – Appetizers

<u>Guacamole & House Made Corn Chips</u> **	10.25
<u>Quesadillas</u> Topped with sour cream & avocado sauce.	
Plain	7.95
Chicken or Shredded Beef	10.75
Shrimp (green sauce)	11.75
Mole (chicken & mole sauce)	11.75
<u>Nachos</u> (plain)**	7.75
Beef or Chicken **	10.95
<u>Calamari Rings</u> Deep fried and served with creamy chipotle dipping sauce.	10.95
<u>Queso Fundido</u> Your choices of rajas or house made chorizo. Served with mini corn tortillas.	10.95

Ensaladas - Salads

<u>Ensalada Verde</u>**	6.75
Organic greens, tomatoes, onions, avocado, bell peppers, cheese & balsamic vinaigrette.	
<u>Ensalada Cesar</u>**	6.95
Chopped romaine lettuce, tossed with our special “Chipotle-Cesar” dressing. Add grilled breast of chicken.	10.95
<u>Ensalada del Mar</u>**	12.95
Bay shrimp, organic mixed greens, tomatoes, onions, avocado, bell peppers, cheese and balsamic vinaigrette.	
<u>Ensalada de Carne Asada</u>**	12.95
Grilled steak , organic mixed greens, tomatoes, onions, avocado, bell peppers, cheese and balsamic vinaigrette.	

Sopas – Soups

<u>“Award-Winning” Sopa de Tortilla</u>**	sm 7.50	lg 10.50
Chunks of grilled chicken simmered in a spicy tomato broth, topped with cheese, sour cream, tortilla strips & chile flakes.		
<u>Caldo de Pollo</u>**	sm 7.50	lg 10.50
Our version of your Grandmother’s Chicken Soup...Hearty soup served with a whole breast of chicken cut into bit-size pieces, rice, garnished with tomato, cilantro, onions & avocado.		

Combinaciones - Combinations

Choice of topping/ filling; chicken, shredded beef, pork or cheese. Rice and fried black beans on the side.

#1. Enchilada** Is made with a 6" corn tortilla, filling & topped with red sauce. 8.95

#2. Taco** Crisp/soft corn tortilla, filling & topped with red sauce. 8.95

#3. Tostada** Crisp corn flat tortilla layered with black beans, filling & topped with lettuce, cheese, sour cream and avocado sauce. 8.95

#4. Chile Relleno** Roasted fresh poblano chile stuffed with filling & topped with red sauce. 8.95

#5. Quesadilla 8" flour tortilla with cheese, topped with sour cream and avocado sauce. 8.95

#6. Enchilada & Taco** 11.95

#7. Enchilada & Chile Relleno** 11.95

#8. Two Enchilada** 11.95

Tacos DF** 12.95

Two soft corn tortillas filled with your choice of fish, carnitas or carne asada.
Served with rice and fried black beans.

Burritos

8" flour tortilla wrapped around a variety of ingredients.

Topped with sauce and melted Jack cheese. Served with fried black beans and rice.

Burrito de Nuevo Colorado... See "Especialidades Regionales". 10.95

Burrito de Pollo... Breast of chicken cooked in spices. 10.95

Burrito de Vegetales... Sautéed seasonal veggies. 9.95

Burrito de Enjococado... See "Especialidades Regionales". 12.95

Burrito de Carnitas... Tidbits of pork and secret seasonings. 11.95

Burrito Maritimo... Bay shrimp with Del Mar sauce. 13.75

Burrito de Mole Poblano... See "Especialidades Regionales". 12.95

Burrito de Carne Asada... sautéed skirt steak w/bell peppers & onions. 11.95

Burrito de Pescado... sautéed white fish w/garlic and seasoning. 13.75

Plato Huitzilopxtli** 21.95

A combination of Mexican favorites including; gilled skirt steak, mole enchilada, fresh roasted chile relleno, garnished with guacamole. Served with rice and fried black beans.

Enchiladas**

Filled with cheese, chicken or beef.

Served with fried black beans.

<u>Rancheras</u> ...Red sauce, green onions, dash of cotija cheese, and oregano.	9.95
<u>Suizas</u> ...Green sauce, sour cream, and cheese.	9.95
<u>De Mole</u> ...Stuffed with breast of chicken, drenched in mole Poblano sauce.	10.95
<u>Del Mar</u> ...Bay shrimp with del mar sauce.	11.95
<u>De Enjococado</u> ... See "Especialidades Regionales".	10.95
<u>Pibil</u> ...Stuffed with our marinated pork pibil sitting on a bed of black beans & topped with red onions.	10.95

Especialidades Regionales

Served with rice and fried black beans,
plus flour or corn tortillas**.

From Puebla:

Mole Poblano**...A tender boneless breast of chicken, smothered in a rich sauce made of dried chiles, nuts and seeds, spices and unsweetened chocolate, all blended and simmered for hours. 14.95

From my Great Grandmother's Kitchen (Puebla)

Enjococado (100-Year Old Family Recipe)**...Boneless breast of chicken drenched in a sour cream-based sauce with roasted guajillo chiles and special herbs. Garnished with almonds. 14.95

From Jalisco:

Chile Nuevo Colorado**... Tender cubes of beef, guajillo, puya & chilpotle chiles. 13.95

From Michoacan:

Carnitas**...Pork slowly simmered for hours. Served with guacamole & sour cream. 14.95

From Chihuahua State:

Carne Asada**...Grilled skirt steak garnished with grilled green onions and bell peppers. 15.95

From Yucatan:

Cochinita Pibil**...Pork marinated in guajillo and achiote sauce. 14.95

Especialidades De Camarones de la Casa**

House specialty dishes! Four jumbo shrimp on rice drizzled with Jack cheese.

Served with fried black beans.

15.95

Charlee...jalapeño pepper, capers & garlic

Ardientes...poblano chile & tomatillo

Alex...chilpotle chile sauce

Mojo de ajo...garlic & olive oil

Al ajillo...guajillo chile sauce

A la diablo... spicy-hot chile de árbol

Plato Para Niños – Child's Plate

(12 and under only, please)

Choose ONE of the following:

- Cheese enchilada** , taco** , bean and cheese burrito or quesadilla**
Served with rice and fried black beans. Includes milk or soft drink. 8.50
- Grilled Jr. Steak** OR Grilled Jr. Chicken****
Served with rice and fried black beans. Includes milk or soft drink. 10.50

Bebidas – Beverages

2.50

Coke, Diet Coke, Sprite, Lemonade, Root Beer, Orange Soda, Milk
NUMI Organic Iced Tea, NUMI Organic Hot Tea, Coffee

Postres – Desserts

6.50

Mexican Flan Tres Leches Cake**

Ice Cream 5.00**

Vanilla Bean, Chocolate, Coconut

Ask your server for Dessert Specials

Gift Cards Available

**** Denotes Gluten Free items.**

Our CORN tortillas DO NOT contain Gluten.

All ingredients are not listed.

Please inform our staff of any food allergies or special request.

11/2011



BLUE AGAVE CLUB

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925-417-1224 Reservations

925-417-0412 Banquets

www.blueagaveclub.com

Join us at www.NuVipClub/BlueAgaveClub.com & get a free Entree

